



MARKET BASKET PAGE



Fill Your Sunday Dinner Market Basket at these Stores

SPECIAL

Imported Olives

These are the daintiest and most delicious Olives on the local market and at the most reasonable prices.

Honey Queens	15c	Queens, Very Special, 5 oz.	25c
Stuffed Little Elves	15c	Queens, Very Special, 9 oz.	50c
Pitted Cocktail Olives, 6 oz.	35c	Queens, Very Special, 12 oz.	65c
Stuffed Little Elves, 28 oz.	80c	Queens, Very Special, 20 oz.	85c

ILIMA BUTTER—Special, 40c per lb.

Metropolitan Meat Market
PHONE 3-4-4-5

HAAS'

Delicious Candy

After Dinner

Get a Box Tomorrow

AT

Benson, Smith & Co., Ltd.

Order your Meat,
Butter, Groceries,
etc., from the

Paragon Market

Corner Beretania and Alakea

Special-ILIMA Butter 40c per lb.

Our new market is up-to-date and perfectly sanitary.

TELEPHONE 1104

MEAT MARKET & GROCERY

PHONE 3451

G. G. YEE HOP & CO.

Y. TAKAKUWA & CO.

Limited

"NAMCO" CRABS, packed in
Sanitary Cans, wood lined.
Nuuanu St., Near King St.

NEWTOWN

APPLES

Delivery Every Way Every Day

CHUN HOON

Island Meats

and Vegetables

Retail and Wholesale

Territorial Marketing Division

Maunakea, Nr. Queen Phone 1840

Kekaulike, Nr. Queen Phone 3992

Four Famous Honolulu Recipes!

These are all recommended by the well known hostesses mentioned below, and should prove a splendid addition to your cook book. There are 285 more fine recipes in the Star-Bulletin Cook Book, which may be obtained at our office for fifty cents.

BAKED TOMATOES

Peel the tomatoes, hollowing out a small place in the center of each. Place in a pudding dish, seasoning each with salt, pepper and butter, and a sprinkling of brown sugar. Cover with a lid and bake half an hour. Remove the lid and brown 10 minutes. Just before serving, pour over the top three tablespoons of whipped cream with melted butter.

MRS. G. F. HUMBERT.

ALLIGATOR PEAR SANDWICH

Slice the pear and mix with chopped chili peppers and mayonnaise. Cayenne may be used in place of chili peppers. Place between thin slices of buttered bread.

MRS. A. HOCKING.

LEMON CUSTARD PIE.

Beat the yolks of 3 eggs until light and thick; add gradually 1 cup of fine granulated sugar, and, one at a time, the unbeaten whites of 2 eggs. Beat ¼ cup of butter to a cream, and add to this, gradually, the egg mixture, also the juice of two small lemons, together with the grated rind of one. Cook, stirring constantly over hot water, until the mixture thickens, set aside to cool while the crust is baked over an inverted tin plate. When baked, pour in the filling, cover with a meringue and serve when thoroughly cold.—Mrs. F. Smith.

CHICKEN SANDWICH.

2 cups chopped chicken, ½ cup walnuts, 3 tablespoons cucumber pickles, chopped fine. Mix with boiled salad dressing into smooth paste. Spread between slices of buttered bread.—Mrs. A. Hocking.

MUTTON OR VEAL WITH POACHED EGGS

Mince cold meat free from fat or gristle, season with salt and pepper and a little mushroom sauce. Place it over the fire with a little good stock, make hot but do not boil. Mash smoothly some hot potatoes and mix with a little milk and butter, make a wall of them around a platter, put the minced meat in the center and lay poached eggs on top garnished with parsley.

MRS. ANDREW FULLER.

PINEAPPLE PICKLE

Boil half cup vinegar with two cups of sugar. Add one teaspoon whole cloves, one stick of cinnamon broken in small bits, one large pineapple cut in cubes. Boil until tender but not broken. Bottle and seal while hot.

CHEESE PASTE FOR SANDWICHES.

Mash 1 pound of New York cheese to a paste, add ½ cup butter, 1 cup chopped nut meats, ¼ cup salad oil, tabasco sauce and Worcestershire to taste and spread on thinly. Slice white and brown bread alternately with pimientos instead of cheese for a change.—Mrs. A. E. Murphy.

BLACKBERRY JAM CAKE.

½ cup butter, yolks of 4 eggs, 1 cup sugar, whites of 3 eggs, 2 cups flour, 4 large tablespoons of sour milk (thick) with one teaspoonful of baking soda, and one cup of blackberry jam, a little cinnamon, cloves and nutmeg. Bake in layers. Make a frosting of the white of 1 egg, 1 cup of sugar, ¼ cup of water. Boil the sugar and water for about 6 minutes without stirring. Then stir this gradually into the beaten white of egg. Stir until smooth and spread thinly between the layers and on top of cake.—Mrs. John Walker.

Territorial MARKETING DIVISION

Maunakea St., Near Queen

Telephone 1840

SATURDAY SPECIALS

Choice veal cutlets	22½c
Choice prime rib roast beef	18c
Juicy porterhouse steaks	20c
Prime sirloin and tenderloin steaks	19½c
Choice brisket corned beef	12 1-2c
Island roast pork	20c
Home made Cambridge pork sausage	20c

All Kinds of Sausage at Reasonable Prices.

NO DELIVERY

Have You Tried?

Old Kona Coffee

It's the most delicious coffee you've ever tasted. Try it and you will agree.

Sold only by

McChesney Coffee Co.

Merchant Street, Ewa Bethel

MINISTER TAKES EXAMINATION FOR 'ARMY RESERVE'

(Special Star-Bulletin Correspondence)
FORT SHAFTER, Oct. 6.—Two candidates recently appeared before the board of officers appointed to examine citizens desiring commissions in the Army Reserve Corps. The board consisted of Major Eugene Hartnett, Medical Corps; Capt. Arthur T. Dalton, Capt. Claire R. Bennett, Capt. Robert M. Lyon, 2nd Infantry, and 1st Lieut. B. Stumberg, Medical Reserve Corps.

One of the candidates appearing before the board was Electrician Sgt. Second Class William J. Jackson, C.

H. K. HOPE

EYESIGHT SPECIALIST AND
MANUFACTURING OPTICIAN
PHONE 4427—Fort and Beretania

A. C., stationed at Fort Kamehameha, who is taking the examination for first lieutenant's commission; and the other candidate was the Rev. Charles H. McVey, the recently-appointed minister in charge of the Kalihi congregational church, who is being examined for the rank of captain of infantry in the Army Reserve Corps. The Rev. Charles McVey was formerly an enlisted man in the regular army, an officer in the Philippine constabulary, captain in the Maine militia and an officer in the Coast Artillery militia of Maine. He has also attended a military school, and now desires a commission in the reserves in case of any call from his country for his services. The Rev. McVey has had charge of churches both in Maine and Massachusetts before coming to the islands, and is in deepest sympathy with the religious needs of the U. S. army. The examination consumes some four days as arranged.

ASHLAND, Wis.—The \$40,000 estate of Frank Brown, an Indian, goes to his widow, Mrs. Caroline Rogers Brown, formerly at Avico, Ga. The Indian was only 24, and one of the richest belonging on the Bad River reservation, but he had consumption. He went to a sanatorium in Arizona in hope of cure, and there met the young nurse whom he married, Oct. 8, 1915, with the consent and good wishes of the agent here, P. S. Everest. Just three months later he died.

Fort Shafter Notes

(Special Star-Bulletin Correspondence)
FORT SHAFTER, Oct. 6.—Chaplain William Reese Scott, 2nd Infantry, will address the men of Fort Shafter, Sunday evening, at 7:30 p. m., upon the subject "Great Discoveries of the Ages," the occasion for the text of the address being the anniversary of the discovery of America by Columbus, October 12. Beautiful colored historical slides will be used and appropriate songs and hymns will be sung, the entire service being projected upon the moving picture screen. Other regular services at 7:30, 9:30 and 10:30 a. m. will be conducted by the chaplain in the headquarters building.

There was no session of the post graduate garrison school today, but a discussion on the results of the proficiency test was conducted in place of the usual school session.

The troops of Fort Shafter will be paid in the following order: Post non-commissioned officers, Headquarters Co., Supply Co., Detachment Quartermaster Corps, Detachment Medical Corps, Bakers and Cooks School, Co. M, 2nd Infantry; Co. D and C. Engineers, Telegraph and Telephone Platoon, Co. M, Signal Corps. Companies

J. K. D. A. B. G. H. E. F. and L. will have a guard of non-commissioned and one private to report to the paymaster at the post exchange at 11:45 a. m. Co. C will be paid when relieved from guard.

2nd Lieut. Carl A. Hardigg will assist the exchange officer in making collections at the pay tables.

Announcement is published to the officers of Fort Shafter that there will be a regular meeting of the United Service Medical Society of Hawaii at the Department hospital at Fort Shafter, Saturday at 2:30. The paper will be read by Capt. Callender of the Medical Corps, and this will be followed by a general discussion by the medical officers present.

Notice has been received by telegram that there will be held an informal hop at the administration building Fort Kamehameha, this morning at 9 p. m. Officers and families of Fort Shafter invited.

To show that the Christmas season is rapidly approaching, Sgt. Charles Koerpel, chief instructor of the Bakers and Cooks school located at Fort Shafter, announces that the bakery department will soon commence the preparation of the fruit cakes and plum puddings, and that the cook's department will prepare the same variety of delicious mince meat which so pleased everybody at the post last year.

INVITE ARMY PEOPLE TO SEE CHINESE FAIR

Officers and ladies of all the local army posts have been given a special invitation to attend the big Chinese fair, which begins this afternoon at the Fort street Chinese church, and which will continue tomorrow afternoon and evening. William Yap Kwai Fong is chairman of the admission and publicity committee and has issued the invitations.

ARMY ORDERS

Pvt. Nikolas Walter, Company E, 1st Infantry, and David L. Smith, Company H, 25th Infantry, Schofield Barracks, are transferred to Quartermaster Corps.

Pvt. Dillard Thompson, Troop B, 4th Cavalry, Schofield Barracks, is transferred to the Medical Department at that post. Under the provisions of paragraph 1481-2 Army Regulations a board of officers to consist of Capt. Thomas R. Harker, Capt. Jack Hayes, and 2nd Lieut. Alfred J. Maxwell, Quartermaster Corps, is appointed to meet at Honolulu as soon as practicable to determine whether or not Sergt. James T. McKee, Quartermaster Corps, should be discharged prior to the expiration of his term of enlistment. A summary of the evidence upon which the board bases its findings should be incorporated in or attached to the pro-

CITY FATHERS PLAN CHANGES AT FISH MARKET

The committee of sanitation and health of the board of supervisors, consisting of William Ahia, chairman; Daniel Logan and Judge F. M. Hatch, inspected the fish market this morning and decided on a number of changes to maintain a healthful and sanitary condition. A number of complaints have been received from patrons of the market relative to the sanitary condition of the place. These resulted in the investigation this morning.

The principal change will be the raising of the roof at the back of the market on the Ewa-makai corner of King and Kekaulike streets to allow for a better ventilation. Y. Anin, the owner, has promised to have it done.

It is also planned to have a street cleaner on duty all day about the market and forwarded to these headquarters.

ket, cleaning the streets. An inspector to be constantly in charge to look after the condition of the fish and meat was also suggested.

Sudan grass yields from one to eight tons of dried hay an acre.

VENUS 10c PENCIL

At all dealers
17 different degrees for every known purpose. Also two copying.

VELVET 5c PENCIL

At all dealers
The VELVET 5c pencil is supreme in its class.